

KOZARA (Small Plates)

American Wagyu on the Rocks <i>(Thinly sliced wagyu Beef cooked tableside on a hot stone)</i>	\$15
Kobe on the Rocks <i>(Thinly sliced authentic Japanese Kobe Beef cooked tableside on a hot stone)</i>	\$28
BBQ Albacore <i>(White tuna with house BBQ sauce)</i>	\$10
Sautéed Albacore <i>(White tuna with spicy ponzu sauce and thai basil)</i>	\$12
Bacon Wrapped Scallops <i>(Two plump Hokkaido scallops)</i>	\$9
Edamame <i>(lightly steamed soy beans tossed in salt)</i>	\$4
Spicy Garlic Edamame <i>(Sautéed spicy edamame with garlic)</i>	\$6
Frankie's Salmon <i>(Lightly sautéed salmon marinated with yuzu sauce)</i>	\$12
Salmon Fiesta <i>(Panko seared salmon paired with a garlic avocado sauce)</i>	\$12
Gyoza <i>(Choice of pork or chicken, pan fried or deep fried)</i>	\$6
Suimai <i>(Shitake mushroom and pork dumpling wrapped in a thin flour wrapper)</i>	\$6
Honey Miso Baby Back Ribs <i>(Three braised baby back ribs paired with a honey miso dressing)</i>	\$10
Lettuce Wraps <i>(Choice of pork or chicken)</i>	\$10
Ponzu Agedofu <i>(Lightly battered tofu, deep fried with ponzu sauce)</i>	\$6
Sapporo Fries <i>(Sweet potato, yam, and potato fries)</i>	\$8
Stuffed Jalapenos <i>(Jalapenos stuffed with snow crab, albacore, cream cheese and tempura fried)</i>	\$8
Tempura mix or shrimp tempura <i>(Mixed seasonal vegetables and shrimp)</i>	\$7
Tuna Tataki <i>(Seared tuna steak paired with a spicy ponzu sauc)</i>	\$10
Kumomoto Oysters <i>(Seasonal, 6 pieces served on the 1/2 shell)</i>	\$12
Deep Fried Fresh Oysters <i>(Seasonal, 4 pieces served with Tempura sauce)</i>	\$8
Crispy Unagi <i>(Tempura unagi topped with spicy tuna, avocado and sauce)</i>	\$7

Seared fresh Scallops 4pc <i>(Hokkaido scallop pan seared with salt and pepper, lightly sauced)</i>	\$9
Ika sansai <i>(Smoked squid salad with baby bamboo)</i>	\$6
Pepperfin <i>(Thinly sliced albacore with sesame oil, ponzu sauce and jalapenos)</i>	\$14
Boneless Stuffed Wings <i>(wings stuffed with asparagus with togarashi flavor)</i>	\$8
Yaki Ramen <i>(Ramen sauteed with mixed vegetables)</i>	\$9
Sashimi <i>(5-6 pieces tuna, salmon, albacore or hamachi)</i>	\$10

Soups

Miso	\$2
Miso Mushroom	\$3
Mushroom Cream with Asparagus (bowl)	\$7
Kobacha Squash Bisque served with Crostini (bowl)	\$8
Lemongrass beef stew (bowl)	\$9
Chicken or Beef Udon (pot)	\$10
Veggie Udon (pot)	\$9

Salads

Seafood Salad <i>(Mixed sashimi, baby scallops and seared tuna served over a bed of mixed greens)</i>	\$12
Poki Salad <i>(Ahi tuna chunks in a Hawaiian style sauce)</i>	\$11
Asian Chicken Salad <i>(Grilled chicken breast served over crispy noodles with a Sapporo special dressing)</i>	\$10
Sapporo Garden <i>(Mixed greens ,avocado ,and seasonal fruit)</i>	\$8
Bryant's Salad <i>(Fresh cucumber, purple cabbage, daikon, yellow onion, green onion, yuzu sauce)</i>	\$8
Wakame <i>(Seaweed salad)</i>	\$5
Seafood Sunomono <i>(Cucumber salad, Ebi, Tako)</i>	\$9
Sunomono <i>(Sliced cucumber with a citrus vinaigrette marinade)</i>	\$5

Entrées

(Served with soup or cucumber salad, Yuzu Mashed Potatoes and a choice of a side dish)

Filet Mignon <i>(10 oz. prime filet cut in house and grilled to perfection)</i>	\$26
New York <i>(10 oz. prime steak pan seared and cooked to order)</i>	\$26
Bone-in Teriyaki Rib Eye <i>(16 oz. prime steak marinated in house teriyaki sauce)</i>	\$28
Kobe Steak <i>(6 oz. authentic Japanese Kobe Beef broiled to order, rare or med rare suggested)</i>	\$75
Lamb Chops <i>(10 oz. Australian chops marinated in our special herb blend and grilled to order)</i>	\$24
Center Cut Pork Chop <i>(10 oz. bone-in grilled pork chops and special mango relish)</i>	\$18
Sautéed Prawns <i>(Tiger prawns sautéed with garlic, basil and olive oil)</i>	\$18
Grilled Salmon Steak <i>(Teriyaki glazed salmon grilled and topped with sesame seeds)</i>	\$18
Giant Sea Scallops <i>(Giant sea scallops sautéed with garlic basil and olive oil)</i>	\$20
Tuna Steak <i>(Panko-cruste ahi tuna cooked to order with Sapporo steak sauce, rare suggested)</i>	\$20
Salmon Burger <i>(Fresh ground salmon on toasted sourdough with pepper jack and fries)</i>	\$12

(Tempura Mix, Chicken Teriyaki and Sesame Chicken served with steamed rice and soup)

Tempura Mix or Shrimp Tempura <i>Shrimp and seasonal vegetables served with a side of tempura sauce and steamed rice</i>	\$15
Chicken Teriyaki <i>Grilled with house made teriyaki sauce and served with steamed rice</i>	\$15
Sesame Chicken <i>Deep fried with house made sesame sauce and served with steamed rice</i>	\$15

Sides

Wilted Spinach	\$7	Sautéed Wild Mushrooms	\$8
Fruit Basket	\$8	Yuzu Mashed Potatoes	\$6
Sapporo Fried Rice	\$8	Sautéed Asparagus	\$8
Baby Beans	\$8	Sauteed Seasonal Vegetables	\$8

Nigiri Bites

Ebi (<i>cooked shrimp</i>)	\$4	Hamachi (<i>yellowtail</i>)	\$4.5
Spicy Scallop	\$4	Ikura (<i>Salmon roe</i>)	\$5.5
Ika (<i>squid</i>)	\$4	Smoked Sake (<i>smoked salmon</i>)	\$4.5
Kani (<i>crab</i>)	\$4	Albacore Toro (<i>albacore belly</i>)	\$6.5
Saba (<i>mackerel</i>)	\$4.5	Masago (<i>smelt roe</i>)	\$4
Lobster Salad	\$4	Sake (<i>fresh salmon</i>)	\$4.5
Tako (<i>octopus</i>)	\$4	Madai (<i>japanese red snapper</i>)	\$5.5
Tamago (<i>egg</i>)	\$3.5	Tobiko (<i>flying fish roe</i>)	\$4.5
Uni (<i>sea urchin</i>)	\$7	Unagi (<i>fresh water eel</i>)	\$4.5
Hirame (<i>halibut</i>)	\$6	Toro (<i>blue fin fatty tuna</i>)	\$11
Maguro (<i>tuna</i>)	\$4.5	Amaebi (<i>sweet shrimp</i>)	\$7
Inari (<i>sweet tofu skin</i>)	\$3.5	Hotate (<i>fresh scallops</i>)	\$5
Kobe (<i>lightly torched Japanese Kobe Beef</i>) \$13			

Sashimi

Choice of tuna, salmon, yellowtail, or white tuna (11-12 pcs) choose up to two	\$17
Sapporo Deluxe (chef's choice of three to four daily fresh fish) (14-15pcs)	\$18
Sapporo Sushi Boat (combo of rolls, sashimi, nigiri, tempura and bbq albacore)	\$80

Vegetarian Rolls

Kappa (<i>Cucumber roll</i>)	\$4
Avo-Kyu (<i>Avocado, cucumber</i>)	\$4
Shiitake (<i>Boiled shiitake mushrooms, avocado</i>)	\$7
Veggie Avocado (<i>Tempura asparagus, yam, avocado, and sauce</i>)	\$8
Veggie Inari (<i>Tempura asparagus, yam, avocado, tofu skin, and sauce</i>)	\$9
M ² (<i>Asparagus, avocado, mango, baby daikon, shiitake mushroom wrapped in soy wrap</i>)	\$12

Hand rolls also available for \$ 5

Sushi Rolls

- Bryant's Rainbow** (shrimp tempura, spicy tuna) (avocado, 5 kinds of sashimi) masago on a rainbow plate \$14
- California** (imitation crab, avocado and sesame seed) \$5
- California II** (snow crab, avocado and sesame seed) \$6
- Crunchy** (snow crab, shrimp tempura and avocado) topped with tempura crunchies and sauce \$9
- Double Tuna** (spicy tuna, cucumber)(avocado, fresh tuna) sauce \$11
- Dragon** (shrimp tempura, snow crab)(avo, bbq eel) sauce and masago \$12
- Dream** (soft shell crab, lobster salad, daikon sprouts)(avocado, salmon, hamachi, tuna) tobiko, onion, and sauce \$14
- Eel** (fresh water eel, avo, and cucumber) unagi sauce \$7.5
- Five Alarm** (tempura jalapeno, baby scallop)(avo, spicy tuna) steak sauce \$11
- Firestarter** (spicy tuna and shrimp tempura)(avo, tuna) masago and a spicy sauce \$12
- Gavin's** (shrimp tempura, spicy scallop with soy wrap) (avo, seared tuna) steak sauce and masago \$13
- Godzilla** (unagi, hamachi, avocado) roll tempura fried with a paradise sauce, and masago \$10
- King Kong** (shrimp tempura, snow crab)(avo, hamachi), sauce and masago \$13
- Land Park** (shrimp tempura, snow crab)(avocado) sauce and masago \$8
- Music** (spicy tuna and shrimp tempura)(avo, seared salmon) a house fire sauce and masago \$12
- Zig-zag Roll** (soft shell crab, avo, masago) mixed with sauce and served in soy wrap \$14
- Mommy** (lobster salad and shrimp tempura) (avo, hamachi) torched with garlic sauce ,topped with daikon sprouts \$13
- Matty** (spicy tuna and shrimp tempura) (avo, sliced lemon and seared tuna on top) unagi sauce and ponzu sauce \$12
- Philly** (shrimp tempura, cream cheese) (avo, smoked salmon) sauce \$11
- Paradise** (spicy scallop, snow crab, shrimp tempura) (avo, and hirage) tempura fried with paradise sauce and masago \$13
- Super Cal** (snow crab , avo) tempura fried with sauce \$7
- Shrimp Tempura** (shrimp tempura with cucumber) \$6
- Spider** (crispy soft shell crab, cucumber, daikon sprouts) masago and sauce \$8

- Salmon King** (*shrimp tempura, snow crab*) (*avo, seared salmon*)
masago and sauce \$12
- Snow Mountain** (*spicy scallop and shrimp tempura*) (*avo, seared tuna, snow crab*) *masago and sauce* \$13
- Sac State** (*spicy tuna and shrimp tempura*)(*avo, unagi with pink sauce and masago*) \$12
- Crispy Unagi** (*tempura unagi, cream cheese, crab*)(*avo, Salmon*), *masago, special sauce* \$12
- Giant Roll** (*soft shell crab, cucumber, crab meat, daikon sprout, avo*) (*bbq eel, cooked shrimp*) *sauce* \$14
- Spicy Kings** (*snow crab, shrimp tempura*)(*avo, hamachi.*) *spicy sauce* \$13
- Golden Gate Roll** (*shrimp tempura, spicy scallop*) (*snapper, cream cheese*) *sauced, then torched* \$12
- Ross Roll** (*tempura asparagus, snow crab, spicy tuna*) (*avo, salmon*) *masago, special sauce* \$12
- Ginger Crush** (*tempura green onion, snow crab*) (*avo, albacore*) *ginger glaze* \$13
- Capitol Roll** (*riceless roll*) (*cream cheese, mixed sashimi, onion, jalapenos.*) *deep fried, spicy sauce* \$14
- Timothy Roll** (*spicy tuna, snow crab, shrimp tempura*) (*avo, albacore tuna, eel, jalapenos*)*masago and sauce* \$13
- Spicy Johnny** (*bbq eel, cream cheese, jalapenos, avo*) *roll tempura fried, spicy sauce and masago* \$12
- Sapporo Roll** (*sauteed asparagus, lobster salad, soy wrap*) (*seared filet mignon*) *special sauce* \$18
- Alhambra Roll** (*lobster salad, cream cheese, tempura green onion*) (*fresh salmon*)*garlic sauce, torched* \$12

DINNER PRIX FIXE FAMILY MENU (for 2-3 person)
THREE COURSES FOR \$48

First

Soup and Sapporo Fries

Second

24oz Bone-in Ribeye served
with Sautéed Seasonal Vegetables and Sapporo Fried Rice

Third

Dessert of the day

DINNER PRIX FIXE FAMILY MENU (for 2-3 person)
THREE COURSES FOR \$58

First

Soup and Sapporo Fries

Second

2 lb Lobster (Braised or sautéed in ginger sauce)
16oz Bone-in Ribeye served
with Sautéed Seasonal Vegetables and Sapporo Fried Rice

Third

Dessert of the day